

1. A method of utilizing cranberries, comprising:
cultivating cranberries to a phase of development in which about 40% or more of
the cranberries have a juice citric acid level of about 1.4% or greater,
harvesting said cranberries, and
processing said cranberries.

2. The method of claim 1 wherein said cranberries have a juice citric acid
level of about 1.7% or more.

3. The method of claim 1 wherein the juice citric acid level is about 1.4-
1.9%.

4. The method of claim 2 wherein the juice citric acid level is about 1.6-
1.8%.

5. The method of claim 1 wherein 80% or more of said berries have said
juice citric acid level.

6. The method of claim 1 wherein processing comprises:
inspecting said cranberries to separate said cranberries at said phase of
development from cranberries not at said phase of development.

7. The method of claim 6 comprising:
inspecting said cranberries based on color.

8. The method of claim 6 comprising:
selecting cranberries having a juice anthocyanin level of about 10mg/100ml or
less.

9. The method of claim 8 comprising cranberries having a juice anthocyanin
level of about 1-10mg/100ml.

10. The method of claim 1 wherein said cranberries have a juice quinic acid to
citric acid ratio of about 0.85 or less.

11. The method of claim 10 wherein said juice quinic to citric acid ratio is about 0.5-0.75.

5 12. The method of claim 1 comprising processing said cranberries to produce a blended juice or juice product.

13. The method of claim 12 wherein said blended juice or juice product has a citric acid content contributed solely by said cranberries.

10 14. The method of claim 13 wherein said blended juice or juice product has about 2-35% of juice from cranberries.

15 15. The method of claim 14 wherein said blended juice or juice product has an absorbance of 515nm light of about 0.5 or less.

16. A method of utilizing cranberries, comprising:
cultivating cranberries to a phase of development in which about 40% or more of the cranberries have a juice anthocyanin level of about 10mg/100ml or less,
20 harvesting said cranberries, and
processing said cranberries.

17. The method of claim 16 wherein said cranberries have a juice anthocyanin level of about 1-10mg/100ml.

18. The method of claim 17 wherein said cranberries have a juice anthocyanin level of around 6-8mg/100ml.

19. The method of claim 16 wherein the citric acid level is about 1.4-1.9%.

20. The method of claim 16 wherein said cranberries have a juice quinic acid to citric acid ratio of about 0.85 or less.

21. The method of claim 16 comprising:
processing said cranberries to produce a blended juice or juice product.

22. The method of claim 21 wherein said blended juice or juice product has a citric acid content contributed solely by said cranberries.

23. The method of claim 22 wherein said blended juice or juice product has about 2-35% of juice from cranberries of said stage of ripeness.

24. A method of processing cranberries, comprising inspecting cranberries to select cranberries having a juice citric acid level of about 1.4% or more, and processing said cranberries.

25. The method of claim 24 wherein said cranberries have a juice citric acid level of about 1.7% or more.

26. The method of claim 25 wherein the juice citric acid level is about 1.4-1.9%.

27. The method of claim 26 wherein the juice citric acid level is about 1.6-1.8%.

28. The method of claim 24 comprising: inspecting said cranberries based on color.

29. The method of claim 28 comprising: selecting cranberries having a juice anthocyanin level of about 10mg/100 g or less.

30. The method of claim 29 comprising: selecting cranberries having a juice anthocyanin level of about 1-10mg/100ml.

31. The method of claim 24 wherein said cranberries have a juice quinic acid to citric acid ratio of about 0.85 or less.

32. The method of claim 31 wherein said juice quinic to citric acid ratio is about 0.5-0.75.

33. The method of claim 24 comprising processing said cranberries to produce a blended juice or juice product.

34. The method of claim 33 wherein said blended juice or juice product has a citric acid content contributed solely by said cranberries.

35. The method of claim 34 wherein said blended juice or juice product has about 2-35% of juice from said cranberries.

36. The method of claim 35 wherein said juice has an absorbance of 515nm light of about 0.5 or less.

37. A method of processing cranberries, comprising:
inspecting cranberries to select cranberries having a juice anthocyanin level of about 10mg/100ml or less, and
processing said cranberries.

38. The method of claim 37 wherein said cranberries have a juice anthocyanin level of about 1-9mg/100ml.

39. The method of claim 38 wherein said cranberries have a juice anthocyanin level of around 6-8mg/100ml.

40. The method of claim 37 wherein the juice citric acid level is about 1.4-1.9%.

41. The method of claim 37 wherein said cranberries have a juice quinic acid to citric acid ratio of about 0.85 or less.

42. The method of claim 37 comprising:
processing said cranberries to produce a blended juice or juice product.

43. The method of claim 42 wherein said blended juice or juice product has a citric acid content contributed solely by said cranberries.

44. The method of claim 43 wherein said blended juice or juice product has about 2-35% of juice from said cranberries.

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45. The method of claim 44 wherein said juice has an absorbance of 515nm light of about 0.5 or less.

10 *Sub A3 >*
46. A cranberry juice, comprising:
a citric acid level of about 1.4% or more, a quinic acid to citric acid ratio of less than about 0.85, and an anthocyanin level of about 10mg/100ml or less.

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47. The juice of claim 46 comprising:
a citric acid level of about 1.7% or more, a quinic acid to citric acid ratio of about 0.5-0.75, and an anthocyanin level of about 1-10mg/100ml.

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48. The juice of claim 46 comprising:
a citric acid level of about 1.6-1.8%, a quinic acid to citric acid ratio of about 0.65-0.7, and an anthocyanin level of about 2-8mg/100ml.

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49. The juice of claim 46 comprising:
a citric acid level of about 1.4-2%, a quinic acid to citric acid ratio of 0.65-0.85 and an anthocyanin level of about 1.5-8mg/100ml.

30 *Sub A4 >*
50. A blended juice or juice product, comprising:
cranberry juice as described in claim 46.

51. The method of claim 50 wherein said blended juice or juice product has about 2-35% of juice from cranberries of said stage of ripeness.

52. The method of claim 51 wherein said blended juice or juice product has an absorbance of 515nm light of about 0.5 or less.

53. The method of utilizing cranberries, comprising:
cultivating cranberries in a bog,
administering a color retarding agent,
harvesting the cranberries,
5 sorting said cranberries by color,
collecting cranberries having a juice anthocyanin level of about 10mg/100ml or
less, and
processing the collected cranberries.

10 54. The method of claim 53 comprising administering said agent in a single
application during said cultivating.

55. The method of claim 54 wherein said agent is a surfactant.

15 56. The method of any one of claims 53-55 comprising:
processing said collected cranberries to produce a juice.

57. The method of claim 56 comprising producing a blended juice or juice
product.

20 58. The method of any one of claims 12, 21, 33, 42 or the juice of claim 50
wherein said blended juice or juice product is free of citric fruit juice or added citric acid.

25 59. The method of any one of claims 12, 21, 33, 42 or the juice of claim 50
comprising a blended juice.

60. The method of any one of claims 12, 21, 33, 42 or the juice of claim 50
comprising a blended juice product.

30 61. The method of any one of claims 1, 16, 24, 37 or 53 comprising
processing the cranberries to produce a food product including the husk.

62. The method of claim 61 wherein the food product is an infused husk.

63. A blended juice or juice product wherein the blend includes cranberry juice as described in claim 46, and is free of citric fruit juice or added citric acid.

64. The blended juice or juice product of claim 63 wherein said blended juice has about 2-35% of juice from cranberries of said stage of ripeness.

5 65. The blended juice or juice product of claim 63 or 64 wherein said blended juice has an absorbance of 515nm light of about 0.5 or less.

66. A blended juice or blended juice product including juice from Yellow Bell cranberries.

10 67. The blended juice or blended juice product of claim 66 wherein said blended juice or blended juice product has about 2-35% of juice from Yellow Bell cranberries.

68. The blended juice or blended juice product of claim 66 comprising:
cranberries having a juice anthocyanin level of about 10mg/100ml or less.

69. A cranberry food product comprising infused husks of Yellow Bell cranberries.

60 15 90 71 67 71 70. A cranberry food product comprising a predetermined blend of cranberries including cranberries having an anthocyanin content of about 10mg/100ml or less.

71. The food product of claim 70 comprising Yellow Bell cranberries.

72. The food product of claim 70 or 71 wherein the food product is a blended juice.

73. The food product of claim 70 or 71 wherein the food product is a blended juice product.

20 74. The food product of claim 70 or 71 wherein the food product is an infused cranberry husk.

75. The food product of claim 70 or 71 wherein the product is a fresh fruit mixture.

76. The food product of claim 70 or 71 wherein the food product is a dried cranberry.

77. A cranberry food product consisting essentially of Yellow Bell cranberries.

78. A cranberry food product including Yellow Bell cranberries.

79. A method of processing cranberries, comprising collecting Yellow Bell cranberries, and processing said cranberries to produce a food product.

5 80. The food product of claim 77 or 78 or the method of claim 79 wherein the food product is a blended juice.

81. The food product of claim 77 or 78 or the method of claim 79 wherein the food product is a blended juice product.

10 82. The food product of claim 77 or 78 or the method of claim 79 wherein the food product is a dried cranberry.

83. The food product of claim 77 or 78 or the method of claim 79 wherein the food product is an infused cranberry husk.

15 84. The food product of claim 77 or 78 or the method of claim 79 wherein the food product is a sauce, jam, or jelly.

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